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The University of North Texas wishes to congratulate you on your forthcoming marriage!

We would consider it an honor and privilege to assist you in making this joyous occasion a day full of treasured memories for you and your guests.

Our dedicated team welcomes the opportunity to provide you with a once in a lifetime affair. Our Wedding Coordinator will capably orchestrate the planning of your reception/dinner to make it a truly memorable event.

The Executive Chef has created exquisite menus from which to choose. Our friendly and experienced Catering Staff will provide all your catering needs with professionalism and style.

To ensure your special day is exactly as you envision, we are available throughout the planning process. At your finalized appointment one week prior to your special day, each and every detail will be confirmed, setting the stage for a flawless event.

Please accept this invitation to consult with our Wedding Coordinator or tour our beautiful facilities. We welcome the opportunity to serve you and look forward to celebrating this blissful occasion with you!

THANK YOU for considering us!

An estimate of guests attending will be required at time of booking. Scheduling Services must be in receipt of the final guarantee of number expected to attend no later than 12:00 o'clock noon, five (5) business days prior to the day of your wedding. This is the minimum number for which you are financially responsible. After this time, only increases in the guarantee will be accepted, subject to product availability.

For wedding dinners, should the number of guests exceed the guarantee, charges will be based on the actual number of guests served.

Deposits and Payments

Due to the high demand for our facilities, we recommend the booking of your event as soon as possible. Reservations for catered events remain tentative pending receipt of deposit. A deposit in the amount of full room rental is required to confirm your reservation. Reservations may be confirmed with a University account number, cash, check or credit card. Tentative catered events must be confirmed or released within ten (10) business days of the original request.

Final guest attendance and payment of the estimated balance are required by 12:00 o'clock noon, three (3) business days prior to the day of the event. Failure to comply with the payment schedule may result in the cancellation of your event. All deposits and payments are non-refundable. Final payment is due within ten (10) days upon receipt of final billing.

Menu Selection

Our Event Coordinators will be happy to assist you in making your menu selection from our reception/dinners menus. All menus are priced per person. Our Executive Chef will be happy to create customized menus should you so desire.

All prices are subject to change order due to product availability and fluctuating market prices. Substitutions will be made available to guarantee consistency in pricing and quality. A service charge of 15% and sales tax will be assessed on all food and beverage.

In compliance with local Health Department Regulations, food may not be removed from the catering site and credit will not be issued. However, our Catering Staff will be happy to package remaining wedding cake in containers provided by your professional baker at the end of your reception.

Beverage Services

To compliment your wedding reception, Verde Catering offers bar service including beer, wine, and an assortment of non-alcoholic beverages. All alcoholic beverage service must be arranged through Verde Catering and be served by TABC certified bartenders. Non-alcoholic beverages and food must be made available in reasonable quantities for the duration of bar service. Should you prefer cocktail service, please consult with the Wedding Coordinator for specifics.



Security

Security will be required at the expense of the individual for all wedding receptions serving alcoholic beverages. The Wedding Coordinator will determine the number of officers needed and make appropriate arrangements with the UNT Police Department.

Linens and Tables

White linens will be provided for your wedding event. Specially ordered colors are available for an additional fee. All additional tables required for your event, not included in the Wedding Essentials Package, will be billed separately.

Centerpieces/Decorations

Verde Catering offers several centerpiece designs at a nominal fee to enhance your event. All decorating arrangements must be approved in advance by the Wedding Coordinator.

Audio/Visual Equipment

Should your event require audio/visual equipment, arrangements can be made with the Wedding Coordinator. To ensure all your needs are met, requests must be received ten (10) business days prior to the date of your wedding.

Liability

The University of North Texas assumes no responsibility for the damage or loss of articles, equipment or other items left in the facility prior to, during or following an event. All personal and supplier effects are to be removed at the end of your event.

"The Pearl"

International and Domestic Cheese Display with Assorted Gourmet Crackers

Fresh Seasonal Sliced Fruit with Honey Yogurt Dip

Fresh Vegetable Crudites with Herb Dip

Choice of One Hors d' oeuvre:

Charbroiled Meatballs with Jack Daniel Sauce

Honey Ham, Smoked Turkey and Roast Beef Stuffed Mini Rolls

Chicken Bruschetta

Turkey and Havarti with Sprouts and Avocado Tortilla Pinwheels

Mixed Nuts

Wedding Mints

Sparkling Cranberry Punch

Freshly Brewed Coffee

Iced Tea and Water Service

"Wedding Essentials Package"

\$16.95/person

(Minimum of 100)

"The Silver"

International and Domestic Cheese Display with Assorted Gourmet Crackers

Fresh Seasonal Fruit with Honey Yogurt Dip

Fresh Vegetable Crudites with Herb Dip

Choice of Two Hors d' oeuvres:

Honey Ham, Smoked Turkey and Roast Beef Mini Rolls

Smoked Mozzarella, Tomato and Basil Canapes

Turkey and Havarti with Sprouts and Avocado Tortilla Pinwheels

Chicken Bruschetta

Spinach and Artichoke Dip with Toasted Pita Crisps

Pork Egg Rolls with Dipping Sauce

Charbroiled Meatballs with Jack Daniels Sauce

Vegetarian Spring Rolls with Dipping Sauce

Pulled Smoked Chicken in a Filo Cup with Ginger Vinaigrette

Southwest Egg Rolls with Dipping Sauce

Cocktail Quiche

Mixed Nuts

Wedding Mints

Sparkling Cranberry Punch

Iced Tea and Water Service

Freshly Brewed Coffee

"Wedding Essentials Package"

\$18.95/person

(Minimum 100)

"The Golden"

International and Domestic Cheese Display with Assorted Gourmet Crackers

Fresh Seasonal Sliced Fruit with Honey Yogurt Dip

Fresh Vegetable Crudites with Herb Dip

Choice of Four Hors d' oeuvres:

Honey Ham, Smoked Turkey and Roast Beef Stuffed Mini Rolls

*Trio of Canapes: Assortment of Smoked Salmon, Asian Chicken
and Grilled Zucchini with Red Pepper Hummus*

Turkey and Havarti with Sprouts and Avocado Tortilla Pinwheels

Chicken Bruschetta

Spinach and Artichoke Dip with Toasted Pita Crisps

Charbroiled Meatballs with Jack Daniels Sauce

Cocktail Quiche

Smoked Mozzarella, Tomato and Basil Canapes

Italian Style Stuffed Mushrooms

Coconut Chicken Strips

Beef or Chicken Satay with Spicy Peanut Sauce

Crab Stuffed Jalapenos

Shrimp Spring Rolls with Dipping Sauce

Mini Chicken and Pineapple Skewers

Mixed Nuts

Wedding Mints

Sparkling Cranberry Punch

Freshly Brewed Coffee

Iced Tea and Water Service

"Wedding Essentials Package"

\$22.95/person

(Minimum 100)

"The Diamond"

Fresh Seasonal Fruit with Honey Yogurt Dip

International and Domestic Cheese Display with Assorted Gourmet Crackers

Fresh Vegetable Crudites with Herb Dip

Choice of Four Hors d'oeuvres:

Honey Ham, Smoked Turkey and Roast Beef Stuffed Mini Rolls

Smoked Mozzarella, Tomato and Basil Canapes

Southwest Deviled Eggs

Trio of Canapes: Assortment of Smoked Salmon, Asian Chicken and Grilled

Zucchini with Red Pepper Hummus

Chicken Bruscheeta

Charbroiled Meatballs with Jack Daniels Sauce

Italian Style Stuffed Mushrooms

Smoked Mozzarella, Tomato and Basil Canapes

Coconut Chicken Strips

Spinach and Artichoke Dip with Toasted Pita Crisps

Beef or Chicken Satay with Spicy Peanut Sauce

Crab Stuffed Jalapenos

Shrimp Egg Rolls with Dipping Sauce

Mini Chicken and Pineapple Skewers

"Chef's Carving Station" – Choice of One

Wood Roasted Herbed Inside Round of Beef served with Horseradish Cream

Roasted Boneless Breast of Turkey

Smoked Pit Ham

Mixed Nuts

Wedding Mints

Sparkling Cranberry Punch

Freshly Brewed Coffee

Iced Tea and Water Service

"Wedding Essentials Package"

\$28.95/person

(Minimum 100)

Dinner Entrees

Chicken

Apricot Stuffed Chicken with Frangelico Cream... Served with Herbed Rissoto... \$17.95

Breast of Chicken Chardonnay... Grilled Chicken Breast complimented by a Chardonnay Cream Sauce Served with Herb Roasted Potatoes... \$17.95

Seared Chicken Breast with Prosciutto, Fresh Basil and Roasted Tomato Fondue Served with Buttered Capellini with Parsley... \$17.95

Chicken Florentine... Spinach stuffed Chicken Breast with Pesto Cream Sauce Served with Herb Sauteed Potatoes... \$17.95

Chicken Marsala... Sauteed Breast of Chicken with Mushrooms and Marsala Wine Sauce Served with Herb Roasted Potatoes... \$16.95

Beef

Horseradish Crusted Beef Tenderloin... Served with Gorgonzola Whipped Potatoes... \$22.95

Roast Prime Rib of Beef... Seared and slowly wood roasted. Served with Natural Gravy and Plantation Roasted Potatoes... \$24.95

Stuffed Strip Loin with Wild Mushrooms, Herbs and Beef Reduction Served with Potato and Scallion Pancake... \$20.95

Steak Au Poivre... Peppered and grilled medium New York Strip with Green Peppercorn Sauce Served with Herby Roasted Potatoes... \$20.95

Petite Filet... Grilled to perfection Beef Tenderloin with Sauce Duxelles Served with Duchesse Potatoes... \$22.95

Dinner Entrées Con't.

Seafood

*Crab Stuffed Flounder with Lemon Parsley Buerre Blanc... Served with Creamed Orzo...
\$22.95*

Indian Spiced Salmon with Cilantro Chutney... Served with Saffron Basmati... \$16.95

*Grilled Tilapia with Mango Currey Cream... Grilled Tilapia Fillet with Red Thai Mango
Served with Jasmine Rice... \$18.95*

*Almond Crusted Salmon... Salmon fillet crusted in Almonds
Served with Herbed Polenta and Orange Butter Sauce... \$20.95*

*All dinners are served and include an assortment of Baked Bread, Tossed Green Salad, Medley of Seasonal
vegetables, Iced Tea and Freshly Brewed Coffee.*

Dinner Entrees include our complimentary "Wedding Essentials" Package.

Wedding and Special Occasions
Alcoholic Beverage Service

To compliment your wedding reception, Verde Catering offers bar service including beer, wine, and an assortment of non-alcoholic beverages. All alcoholic beverage service must be arranged through Verde Catering and served by TABC certified bartenders. Non-alcoholic beverages and food must be made available in reasonable quantities for the duration of bar service. Should you prefer cocktail service, please consult with the Wedding Coordinator for specifics.

Domestic Beer..... \$2.75/Bottle
Imported Beer..... \$3.50/Bottle
Domestic Keg Beer..... \$225.00

Assorted House Wines..... \$16.00/Bottle - \$4.00/Glass
Champagne..... \$18.00/Bottle

Assorted Sodas..... \$1.00 Each
Bottled Waters..... \$1.00 Each
Perrier..... \$1.75/Bottle

*Proudly featuring two beautiful venues for
your magical day...*



The Gateway Center

The newest addition to UNT's campus, the Gateway Center's appealing décor and unparalleled amenities make a lovely setting for your reception.



Silver Eagle Suite

The elegance and warm ambience of the University Union's Silver Eagle Suite create the perfect setting for your special occasion.

Scheduling Services

University Union

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